

WHAT IS CLAIMED IS:

1. A method of packaging a food product for retail sale, the method comprising:

forming a bag of sheet material; and

inserting a food product into the bag;

wherein the bag comprises a ventilated, reclosable closure arranged to secure the bag
5 against loss of bag contents, the closure comprising first and second bands of fastener
elements placed to form the ventilated, reclosable closure along an opening of the bag
allowing an amount of air into and out of the bag with the bag in a closed position after
the bag has been opened at the opening to access the food product, the first band of
fastener elements comprising an array of male fastener elements with stems extending
10 from a base and heads arranged to engage a field of fibers.

2. The method of claim 1 including attaching a tamper-evident seal extending across the
opening, the seal configured to be blemished upon opening the bag.

- 15 3. The method of claim 1 further comprising:

permanently affixing the reclosable closure to two side walls of a bag body along the
opening, the reclosable closure configured to form an air-tight seal prior to opening the
bag to access the food product, the closure comprising

a sheet-form substrate with the array of male fastener elements extending
20 therefrom; and

a band of loops formed by the fibers carried on the substrate arranged to engage the
male fastener elements;

wherein the substrate defines a frangible region extending along the closure
between the bands of loop and male fastener elements for tearing the substrate between
25 the band of male fastener elements and loops to form separate male fastener element and
loop closure strips and to break the air-tight seal.

4. The method of claim 1, wherein the array of male fastener elements have stem portions
that are integrally molded with the base.

5. The method of claim 4, wherein the hooks have mushroom-shaped head portions that extend laterally from the stems in multiple directions.
- 35 6. The method of claim 4, wherein the hooks have head portions that extend laterally from the stems in one or more discrete directions.
7. The method of claim 1 wherein the step of forming the bag includes
providing a continuous length of sheet material and directing the continuous length of sheet material over a forming head; and
40 attaching the closure to the sheet material along its continuous length.
8. The method of claim 7 further including severing one bag length of the sheet material to form the bag having the closure along the opening of the bag prior to inserting the food product.
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9. The method of claim 7 further including severing one length of the bag film to form the bag having the releasable closure along the opening of the bag subsequent to inserting the food product.
- 50 10. The method of claim 1, wherein the sheet material comprises a food-contact grade material.
11. The method of claim 1, wherein the food product comprises produce.
- 55 12. The method of claim 1, wherein the food product comprises a granular material.
13. A prepackaged food product comprising:
a quantity of food product contained within a bag comprising
a bag body having two opposing side walls joined along three edges to form
60 therebetween a pouch having an open end;
a first fastening region having a base and an array of fastener elements with stems

extending from the base, the first fastening region permanently attached to one of the two opposing side walls; and

a second fastening region having a base and an array of fastener-engageable loops extending from the base, the second fastening region permanently attached to the other of the two opposing side walls,

wherein the first and second regions are placed to form a releasable closure along an opening of the bag for securing the opening in a closed position after the bag has been opened to access the food product;

the first and second regions defining therebetween an air vent after the bag has been opened between the food product and atmosphere with the bag in the closed position.

14. The prepackaged food product of claim 13 comprising

a closure strip carrying the first and second fastening regions permanently attached to the two side walls of the bag body forming an air-tight seal prior to opening the bag, the closure strip comprising a sheet-form resin substrate forming the base;

wherein the substrate defines at least one frangible region extending longitudinally along the length of the closure strip between the region of loops and the region of fastener elements for tearing the substrate between the loops and the fastener elements to form separate fastener element and loop closure strips and to break the air-tight seal.

15. The prepackaged food product of claim 13, wherein the fastener element stems are integrally molded with the base.

16. The prepackaged food product of claim 13, wherein the fastener elements include mushroom-shaped heads that extend laterally from the stems in multiple directions.

17. The prepackaged food product of claim 13, wherein the fastener elements include heads that extend laterally from the stems in one or more discrete directions.

18. The prepackaged food product of claim 13, wherein the bag body comprises a food-contact grade material.

19. The prepackaged food product of claim 13, wherein the food product comprises produce.

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20. The prepackaged food product of claim 13, wherein the food product comprises a granular material.

21. A method of providing access to a food product, the method comprising:

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providing the reclosable bag of claim 3 having the food product positioned within the bag;

transporting the food product, the food product being isolated from the environment by the air-tight seal;

breaking the air-tight seal and forming separate fastener element and loop closure strips;

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opening the reclosable bag to gain access to the food product positioned within the bag; and

engaging the fastener element closure strip and the loop closure strip, the fastener element and loop closure strips forming the ventilated, reclosable closure between the food product and environment with the fastener elements and the loops engaged.

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